



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

ANAHEIM MARRIOTT®

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VENUE GALLERY



WEDDING PACKAGES

Celebrate your love just steps away from Disneyland® Resort at Anaheim Marriott. From breathtaking venues, customizable menus and an exceptional events team, to a curated list of preferred vendors, we offer everything you need to make your big day an affair to remember.

Choose from our all-inclusive Wedding Packages and Add-on Enhancements to create the wedding you've always dreamed of.

ALL PACKAGES INCLUDE:

- Beautifully arranged location for your Cocktail Hour and Reception
- Set up of tables, chairs and your choice of white or black floor-length linen and napkins
- Four (4) tea lights per table
- Stage and dance floor setup
- Complimentary day of event self-parking
- One (1) complimentary Suite for the wedding couple for the night of the wedding
- Wedding cake and complimentary cake cutting fee (from one of our preferred vendors)

DIAMOND PACKAGE – \$135.00 PER PERSON

25 person minimum

- Four (4) tray-passed hors d'oeuvres during Cocktail Hour
- One (1) hour open bar
- Plated three-course dinner to include:
artisan dinner rolls with butter, soup or salad, entrée and wedding cake
- Sparkling wine toast
- Freshly brewed Starbucks™ coffee, decaffeinated coffee and Tazo® tea service

PLATINUM PACKAGE – \$115.00 PER PERSON

25 person minimum

- Four (4) tray-passed hors d'oeuvres during Cocktail Hour
- Plated three-course dinner to include:
artisan dinner rolls with butter, soup or salad, entrée and wedding cake
- Sparkling wine toast
- Freshly brewed Starbucks™ coffee, decaffeinated coffee and Tazo® tea service

GOLD PACKAGE – \$95.00 PER PERSON

25 person minimum

- Artisan cheese display during Cocktail Hour
- Plated three-course dinner to include:
artisan dinner rolls with butter, soup or salad, entrée and wedding cake
- Sparkling wine toast
- Freshly brewed Starbucks™ coffee, decaffeinated coffee and Tazo® tea service

ADD-ON ENHANCEMENT

WINE SERVICE – \$5.00 PER PERSON

WEDDING MENUS

Create customized menus with delicious cuisine prepared by our hotel's culinary experts and served to your guests by our delightfully attentive staff. Add on Bar Arrangements and After Hours Enhancements to complete your dream wedding.

HORS D'OEUVRES

Additional selections may be added for \$4.00 per person.

HOT

- Edamame pot sticker with citrus ponzu
- Vegetable spring roll with sweet chili sauce
- Spinach and feta cheese turnover with crème fraîche
- Risotto tellegio croquette
- Crab cake
- Coconut crusted shrimp
- Hushpuppy with spicy citrus aioli
- Shrimp and scallop skewer
- Southwest chicken spring roll
- Ginger chicken saté
- Kahlua duck empanada
- Wagyu meatball with house marinara
- Chimichurri beef saté
- Tenderloin turnover
- Lemongrass pork potsticker with sweet chili sauce

COLD

- Strawberry chile tostada
- Teardrop tomato, arugula and brie on toasted naan
- Fava bean bruschetta
- Grilled rainbow carrots with yogurt and local wildflower honey
- Watermelon cup with fruit brunoise
- Organic vine ripe tomato bruschetta on grilled sourdough bread
- Golden chanterelle, sourdough crostini with pecorino
- Fingerling potato, crème fraîche, and caviar
- Citrus poached shrimp with cocktail sauce
- Local white fish ceviche
- Oak smoked salmon
- Rhan's ahi poke with wonton chip
- Tenderloin and brie with caramelized onion

ENHANCEMENT STATIONS

ARTISAN CHEESE DISPLAY – \$18.00 PER PERSON

- Mahon, Humboldt Fog goat cheese, petit Basque, Vermont white cheddar, brie
- Rustic breads, French baguettes, crackers, breadsticks
- Quince paste, balsamic fig chutney, dried fruit, nuts

STREET TACO STATION – \$22.00 PER PERSON

Select Two

- Short Rib
- Braised Pulled Pork
- Fish
- Chicken

MINIATURE BRIOCHE SLIDER STATION – \$24.00 PER PERSON

Select Two

- Wagyu Beef
- Turkey
- Pulled Pork

WEDDING MENUS

STARTERS

Menus are seasonal and available with all packages.

Select One

Choice of soup or salad

SOUPS

- House roasted tomato bisque
- Rainbow chard and vegetable
- Asparagus and smoked bacon
- Roasted corn chowder

SALADS

- Black & purple kale salad:
strawberries, California pecans,
black and purple kale, boysenberry vinaigrette
- Organic baby greens:
baby greens, cucumber, dried raisins, fried
goat cheese croquettes, champagne vinaigrette
- Greek salad:
Romaine lettuce, Roma tomatoes, Kalamata
olives, red onions, feta, Greek vinaigrette
- California citrus salad:
hydroponic butter lettuce, grapefruit and orange
segments, avocado, champagne vinaigrette
- Roasted beets & arugula:
candy stripe and golden yellow beets,
arugula, feta, red wine vinaigrette
- Caprese tomato mozzarella:
fresh heirloom tomatoes, pickled red onions,
mozzarella, extra virgin olive oil,
sea salt, cracked pepper

ENTREÉS

Select One

DIAMOND PACKAGE

- Sustainable Loch Duart salmon, heirloom potatoes, haricot verts, citrus, greens
- Local sea bass, brown rice, rainbow cauliflower, lemon, pea tendrils
- All-natural citrus chicken, lemon farro, braised brussels sprouts, bacon cracklings
- All-natural fresh herb crusted chicken, potato hash, broccolini, natural pan drippings
- Chop house New York steak, chimmichurri, blue lake beans, organic rainbow carrots
- Roasted tenderloin, white cheddar au gratin potatoes, early petite vegetables, natural pan drippings

PLATINUM PACKAGE

- Sustainable Loch Duart salmon, heirloom potatoes, haricot verts, citrus, greens
- Local sea bass, brown rice, rainbow cauliflower, lemon, pea tendrils
- All-natural citrus chicken, lemon farro, braised brussels sprouts, bacon cracklings
- All-natural fresh herb crusted chicken, potato hash, broccolini, natural pan drippings
- Chop house New York steak, chimmichurri, blue lake beans, organic rainbow carrots
- Roasted tenderloin, white cheddar au gratin potatoes, early petite vegetables, natural pan drippings

GOLD PACKAGE

- Sustainable Loch Duart salmon, heirloom potatoes, haricot verts, citrus, greens
- All-natural citrus chicken, lemon farro, braised brussels sprouts, bacon cracklings

DUET PLATE UPGRADE

Add an additional protein to your entrée selection

- Chilean white sea bass – \$10.00 per person
- Roasted tenderloin – \$12.00 per person
- Grilled shrimp – \$10.00 per person

BAR ARRANGEMENTS

HOSTED BAR ON CONSUMPTION

Priced per drink

Cordials	\$14.00
Luxury liquor	\$12.00
Luxury wine	\$13.00
House wine	\$9.50
Premium liquor	\$10.00
Imported beer	\$8.00
Domestic beer	\$7.00
Soft drinks and Bottled waters	\$5.00

NON-HOSTED BAR ON CONSUMPTION

Priced per drink

Cordials	\$15.50
Luxury liquor	\$13.00
Luxury wine	\$14.00
House wine	\$10.25
Premium liquor	\$11.25
Imported beer	\$9.00
Domestic beer	\$7.50
Soft drinks and Bottled waters	\$5.00

HOSTED BAR UNLIMITED CONSUMPTION

Priced per person

LUXURY BRANDS

\$31.00 for the first hour

\$13.00 for each hour thereafter

PREMIUM BRANDS

\$30.00 for the first hour

\$11.00 for each hour thereafter

PREMIUM BRANDS

LIQUOR

Smirnoff Vodka
Cruzan Aged Light Rum
Beefeater Gin
Dewar's White Label Scotch
Jim Beam White Label Whiskey
Jose Cuervo Tradicional Silver Tequila
Korbel Brandy

WINE

Vista Point, Pinot Grigio and Merlot California
Stone Cellars, Chardonnay, California
Stone Cellars Berringer, Cabernet Sauvignon, California

BEER - DOMESTIC & IMPORTED

Amstel Light | Budweiser | Bud Light | Blue Moon
Coors Light | Corona Extra | Heineken | Michelob Ultra
Sierra Nevada Pale Ale | Seasonal Anaheim Local

LUXURY BRANDS

LIQUOR

Grey Goose Vodka
Bacardi Superior Rum | Mt. Gay Eclipse Gold Rum
Bombay Sapphire Gin
Johnny Walker Black Label Scotch
Knob Creek Whiskey | Jack Daniels Whiskey
Crown Royal Whiskey
Patron Silver Tequila
Hennessy Privilege VSOP

WINE

Frexinet, Blanc de Blanc, Spain
Brancott Estate, Sauvignon Blanc, New Zealand
Glass Mountain, Chardonnay, California
10 Span, Pinot Noir, California
Chateau St. Michelle, Chardonnay, California
Century Cellar, Merlot, California
Greystone Cellars, Cabernet, California

BEER - DOMESTIC & IMPORTED

Amstel Light | Budweiser | Bud Light
Corona Extra | Guinness Draught | Heineken
Samuel Adams Seasonal | Seasonal Anaheim Local
Sierra Nevada Pale Ale | Stella Artois Lager

LABOR CHARGES

Bartender fee - \$200.00, Four (4) hour minimum, each additional hour \$50.00.
One (1) bartender recommended for every 100 guests.

FREQUENTLY ASKED QUESTIONS

WHAT IS OUR ALLOTTED TIME FOR THE EVENT?

Daytime events may be scheduled between 9:00am and 4:00pm. Evening events may be scheduled between 6:00pm and Midnight. Hours are subject to availability. Additional labor charges apply to all evening events that extend beyond a six (6) hour duration.

HOW IS OUR SPACE CONFIRMED?

All space is considered definite upon receipt of deposit and signed contract.

IS THERE A CORKAGE FEE?

Corkage fees for wine or champagne brought in to the hotel is available at \$20.00 per 750ml bottle. Arrangements must be made in advance by your Event Manager.

DO YOU PROVIDE CAKE?

Sweet Traders, Rossmoor Pastries or Creative Cakes will be pleased to prepare your wedding cake and many styles are included in our Wedding Package. Upgrade options are available at an additional charge through each bakery.

CAN WE DECORATE?

All decorations incorporating candles must meet the approval of the Anaheim Fire Department. Hotel will not permit the affixing of anything to walls, floors or ceilings of rooms with nails, staples, tape or any other substance.

HOW MUCH IS THE DEPOSIT AND WHEN IS IT DUE?

25% of your minimum revenue guarantee (non-refundable) will be required in order to make the reservation definite. This initial deposit will apply to your future balance. 50% of your minimum revenue guarantee will be due six (6) months prior to your event. 100% of your estimated total cost will be due ten (10) days prior to your wedding. Payment can be made by Money Order, Cashier's Check or Credit Card. We are unable to accept personal checks for the final payment.

HOW DO GUARANTEES WORK AND WHEN IS THE FINAL GUEST COUNT DUE?

Your minimum revenue guarantee is determined by your Catering Sales Executive at the time of contracting your event. All charges will apply to your minimum revenue guarantee with the exception of the taxable 18.5% Food & Beverage Staff Charge, a taxable 6.5% Food & Beverage House Charge and 7.75% sales tax, No Host Cash Bar Sales, Parking, Wedding Cake Upgrades, nFuse Rehearsal Dinners, Brunches, and Guest Room Charges. This will be considered your minimum financial guarantee, not subject to reduction, for which you will be charged, should less attend. Your final guarantee must be specified three (3) business days prior to your event.

DO WE GET A ROOM?

One (1) complimentary suite will be provided on the night of the event for the wedding couple.

ARE THERE LABOR FEES?

Additional carvers, station attendants, food or cocktail servers are available at a rate of \$200.00 per attendant. Bartender fee - \$200.00 for the first 4 hours, \$50.00 for each additional hour. Labor Fees are subject to 7.75% State Sales Tax.

WHAT COLOR LINENS DO YOU PROVIDE?

The hotel offers white or black floor length linen and napkins included in the wedding package. Additional fabric and color choices are available for an additional charge.

WHAT IS MARRIOTT BONVOY™?

Earn points for future stays at Marriott Hotels and Resorts or frequent flyer miles with airline partners if you are, or become a Marriott Bonvoy Member. The Hotel offers two points for each dollar spent on the principal amount, excluding service charge and sales tax. There is a maximum of 60,000 points or 20,000 airline miles per event and points will be processed approximately 7-10 business days after your wedding.

WHAT DOES YOUR MENU PLANNING INCLUDE?

We will make every effort to adjust menus to conform to religious or dietary preferences. No food or beverage, alcoholic or otherwise, shall be brought into the hotel by the patron or attendees from outside sources without special permission of the hotel. The hotel reserves the right to charge for such services.

WILL MY MENU PRICING CHANGE?

All prices contained in this portfolio of services are subject to change without notice. This applies to applicable service charges and state sales tax as well.

FREQUENTLY ASKED QUESTIONS

WILL WE HAVE A MENU TASTING?

Menu tastings are on a complimentary basis. Clients will be notified approximately four (4) weeks in advance of the menu tasting date. They are scheduled based upon availability. Tasting may be arranged for up to four guests at no additional charge. Each additional guest will be charged \$50.00 with a maximum of six (6) guests.

CAN YOU OFFER MUSIC SUGGESTIONS?

Recommendations for orchestras and other entertainment are available through your Catering Sales Executive or Event Manager. Additional power drop fees may occur. The City of Anaheim strictly enforces noise curfews on amplified music in outdoor venues.

IS THERE A CHARGE FOR PARKING?

Complimentary Self-Parking is available for your guests the day of the wedding only and is included in the Wedding Package. Hosted Valet Parking is available for \$20.00 per car. Standard overnight and (non-hosted) Valet parking prices still apply. Prices are subject to change without notice.

WHAT ARE YOUR SERVICE CHARGES & SALES TAX?

18.5% Food & Beverage Staff Charge and 6.5% Food & Beverage House Charge will be added to the cost of all food, beverages, audio visual charges, ceremony/reception and reception only fees. The above charges are subject to 7.75% State Sales Tax (California State Board of Equalization Regulation No. 1603) Service Charge and State Sales Tax are subject to change without notice.

DO YOU PROVIDE SLEEPING ROOM BLOCKS?

A courtesy block of up to ten (10) sleeping rooms will be available for your guests at a reduced room rate with no minimum night stay based on availability. The courtesy block has no financial obligation. The unreserved rooms will be released four (4) weeks prior to the wedding date. If the original courtesy block is filled and additional rooms are needed, they will be based on availability and may be subject to an 80% attrition (financial guarantee).

DO YOU HAVE A PREFERRED VENDOR LIST?

Recommendations for ceremony music, entertainment, photography, videography and additional décor are available through your Event Manager. A client may bring Vendors onto Hotel premises that have no contract or legal connection with the Hotel. In these cases, the Hotel must be assured that those Vendors are informed of all rules and regulations pertinent to any service or products to be used at the Hotel. Vendors must provide a Certificate of Liability Insurance that lists the following entities as additional insured's: Marriott International, Inc.; Marriott Hotel Services, Inc.; Anaheim Marriott. Your contract will contain a "Hold Harmless Clause" which protects the Hotel from any claims for losses or damages arising out of Vendor activities.

DO YOU REQUIRE A WEDDING COORDINATOR?

A hotel-approved professional wedding coordinator is required to assist you with the month leading into the wedding, to conduct the rehearsal and be on the premises the day of the wedding to coordinate your celebration. Notification of this information is due to the Hotel by no later than 60 days prior to the event.